



## INCROCIO MANZONI

### CHARACTERISTICS

**TYPE:** Still

**COLOUR:** White

**DESIGNATION:** INCROCIO MANZONI IGT VENETO

**SENSATIONS:** The wine features a deep straw yellow colour with light cedar nuances; it smells like exotic yellow-pulp fruit, such as grapefruit and pineapple. But the wine manifests its character on the palate: elegant, very, well- balanced, long and persistent.

**CULTIVATION:** The vines are grown using the Sylvoz system, with a growing density of 3,600 plants per hectare.

**WINEMAKING PROCESS:** Once collected, the grapes are immediately refrigerated at 8°C, then left to rest for about 15 hours in steel tanks. A soft pressing follows. The must is fermented at a controlled temperature for about 15 days. After fermentation, the first racking is carried out and the wine is left to rest in cement tanks for one year. The wine is occasionally stirred to bring back into suspension the yeasts that are naturally present.

**AVERAGE YIELD:** 110 q/HA

**DEGREE:** 12,5%

**PAIRINGS:** It is ideal for fish and vegetable risottos, as well as aged cheese.

**SERVING TEMPERATURE:** 10-12°C

**CONTENT:** 0,75 LT



10-12 °C



*dal 1950, vini per passione*

**RIGONI**  
**VITTORINO**

